

# FATTORIA NANNÌ



## ORIGINI

DOCG Castelli di Jesi Riserva Classico  
Biologico

### Designation:

DOCG Castelli di Jesi Riserva Classico Biologico

Vine: Verdicchio

Farming system: Double flipped

Alcohol content: 12,5-13 % Vol

Altitude: 420 m/above s.l.

Harvesting time: From the third decade of September to the second decade of October

Output/ha: 65 qt

Vine age: 58 years

Winemaking process: Harvest in Bins, whole bunches, chilled one night in cold storage before pressing without destemming and in the absence of oxygen. Pied de cuve. Maturation on fine lees for approximately 12 months after fermentation. 6 months of bottle aging before marketing.

First vintage: 2016

N° of bottles produced: 10000

*Origini* is the beginning of a dream made of emotions that soon turned into work, just as Monte San Vicino generated the alluvial profile of our soil grain after grain.

*Origini* is also the memory aimed at not dispersing those actions of the past that are necessary to branch out our knowledge.

*Origini* is Fattoria Nannì, which is why we gave up grubbing up the oldest vineyard, which for us represents the ideal means to protect the Arsicci terroir. 58 years ago Giovanni Piersigilli decided to give life to this new vineyard that today brings his name. Aware that there can be no future without a memory aimed at beauty, the complexity of the terroir set out on a possible craft also in the viticulture of the Marche region since far-off 1967.

*Origini* is straw-colored with green highlights that tend to disappear over the years from the harvest. The bouquet is intense and complex with hints of elderflower, almond and anise, fresh yellow-fleshed fruit and vegetal sensations of sage and spearmint.

On the palate it is supported by a savory acidity that eases the sip and lends gracefulness to the structure that gradually over the years thickens and intensifies somewhat like the aromaticity that over time layers on notes of fruit in syrup, lemon peel, saffron and chamomile. A transversal wine: casual in summer, capable of accompanying territorial cuisine from coast to hinterland.

Fattoria Nannì

Apino (Arsicci), Macerata - Le Marche - Italia / Azienda Agricola Cantori Roberto / Via Macerata 5, Montefano (MC) 62010 / P.IVA: 01908630435 / C.F. CNTRRT83E04H211

[www.fattoriananni.it](http://www.fattoriananni.it)